

PALMER LEGENDS COUNTRY CLUB

DECADENT BEGINNINGS

ARTICHOKES FRANCESE

Egg-battered artichoke hearts sautéed until golden brown, garnished with fire roasted red peppers and fresh Italian parsley, then finished with a sweet madeira wine sauce.

\$10

THE KINGS SEAFOOD MARTINI

Colossal lump crabmeat, sweet Maine lobster and jumbo shrimp lightly poached and finished with a citrus vinaigrette and cilantro.

\$15

LOLLIPOP CHICKEN WINGS

Marinated in citrus, grilled to perfection and basted with sweet and tangy bourbon pineapple sauce.

\$13

ESCARGOT

Jumbo snails presented over a portabella mushroom with garlic, shallots and fresh Italian parsley in Bourguignonne butter and creamy Fontina cheese.

\$13

SESAME SEARED AHI TUNA

Bluefin ahi tuna fillet encrusted with cracked peppercorns and sesame seeds.

\$13 half order \$23 full order

MUSSELS AND CLAMS

One pound of Prince Edward Island mussels and clams sautéed in white wine, fresh garlic cloves and basil butter.

\$12

QUESADILLAS

Your choice of grilled chicken, filet mignon, sweet Maine lobster, shrimp or smoked salmon combined with melted cheese, salsa and fresh cilantro wrapped in a chipotle tortilla.

\$14

JUMBO SHRIMP COCKTAIL

Jumbo prawns poached with lemon and seasonings, served with our homemade "Bloody Mary" cocktail sauce.

\$14

COLOSSAL LUMP CRAB CAKES

Jumbo lump crab meat combined with just the right amount of seasoning, pan sautéed and served over baby greens with a savory lemon butter sauce

\$15

EXOTIC FRUIT AND CHEESE BOARD

Smoked Moody Bleu, pan-fried Goat Cheese with raspberry drizzle, extra sharp Wisconsin Cheddar and Cave Aged Swiss presented with assorted crackers and fresh berries.

\$16

SOUPS

ONION SOUP GRATIN E

Caramelized sweet onions enhanced with sherry and fresh thyme, slowly simmered in a rich homemade stock; finished with a garlic crostini and Gruyère cheese.

Cup \$6 Bowl \$9

LEGENDS CREAMY LOBSTER BISQUE

Our signature soup is a rich blend of lobster enhanced with sweet sherry, onions, roasted red peppers and our own seasonings to deliver a flavorful taste of New England.

Cup \$6 Bowl \$9

ROASTED POTATO CHOWDER

Fire roasted red peppers, corn, baby red skinned potatoes, celery and seasonings blended with fresh cream and finished with crisp pancetta.

\$6 Cup \$9 Bowl

SALADS

PALMER LEGENDS SALAD

Mixed field greens, iceberg, Gorgonzola cheese, tomatoes, sliced cucumbers and red onion slices; garnished with toasted croutons.

\$6

HOMEMADE DRESSING SELECTION

MOODY BLUE CHEESE RUSSIAN HONEY DIJON
BUTTERMILK RANCH GREEK YOGURT RASPBERRY WALNUT VINAIGRETTE **GF**
BALSAMIC VINAIGRETTE **GF** CITRUS VINAIGRETTE W HITE ZINFANDEL **GF**

CLASSIC CAESAR

Romaine hearts tossed with our homemade dressing, finished with pumpernickel croutons and Asiago cheese.

Half \$5 Full \$10

GRILLED CHICKEN \$4 GRILLED SHRIMP \$6 SMOKED SALMON \$6
GRILLED SALMON \$6 GRILLED AHI TUNA \$6 FILET TIP MEDALLIONS \$8

GORGONZOLA TOMATO SALAD

Hearty seasonal tomatoes layered with fresh Gorgonzola and topped with baby greens and finished with fig balsamic reduction.

\$10

SEARED SCALLOP SALAD

Jumbo sea scallops pan seared and presented over baby field greens, tossed with a julienne of fire-roasted peppers, cilantro, tomatoes and oranges with a warm chardonnay dressing with hints of lemon and lime.

\$16

NAPA VALLEY SPINACH SALAD

Fresh baby spinach and baby arugula tossed with wild mushrooms, Bordeaux cherries, crisp pancetta topped with seared duck breast and finished with White Zinfandel vinaigrette dressing.

\$15

GF

SANDWICHES

Sandwiches are served with your choice of cranberry and apple coleslaw, homemade potato salad, steak fries or tavern chips and a kosher dill pickle.

GRILLED CHICKEN SANDWICH

Grilled chicken breast topped with prosciutto, creamy Fontina cheese and garlic aioli on a focaccia roll.

\$12

CRISPY GROUPER SANDWICH

Fresh Florida Black Grouper, cornflake and almond battered and fried served with citrus tartar sauce.

\$Market

LEGENDARY PANINI

Prosciutto Di Parma, pancetta, roasted turkey and ham sliced thin and piled high with baby arugula, tomatoes, peppers and creamy Fontina cheeses finished with aged balsamic and extra virgin olive oil on pressed bread.

\$15

BACON AND CHEDDAR BURGER

Applewood smoked bacon and sharp Wisconsin Cheddar cheese.

\$14

BRANDY PEPPERCORN BURGER

Creamy fontina cheese finished with a rich port wine sauce.

\$14

PASTA AND ENTREES

SHRIMP AND LOBSTER ALFREDO

Gulf shrimp sautéed with lobster, sundried tomatoes and fresh basil, tossed with linguine in a roasted shallot crème sauce, topped with Parmesan cheese and crisp pancetta.

\$26

LOBSTER MACKIE W/CHEESE

Creamy and cheesy sweet Maine lobster tossed with rotini noodles.

\$28

STUFFED CHICKEN MADEIRA

Sautéed chicken breast stuffed with Goat cheese, Fontina, artichokes, sundried tomatoes and finished with baby bello mushrooms and sweet madeira wine sauce.

\$23

PROSCIUTTO WRAPPED SCALLOPS

Jumbo sea scallops wrapped in Prosciutto Di Parma, seared and baked, then finished with lemon Burre Blanc and accompanied by saffron risotto.

\$34

CLAMS AND MUSSELS LINGUINE

One pound of Prince Edward Island mussels and clams sautéed in white wine, fresh garlic and basil butter over linguine.

\$23

SEARED DUCK BREAST

Tender duck breast seared and presented with wild mushroom ravioli finished with a port wine reduction and crisp pancetta.

\$28

FRESH FISH AND SHELLFISH

AHI TUNA

Bluefin tuna blackened to order and served with Asian salad, finished with ginger chili oil.

\$26

CEDAR PLANK SALMON

Atlantic salmon soaked in bourbon and honey then grilled on a cedar plank.

\$25

GRILLED GROUPE

Fresh Florida black grouper grilled over cherry wood coals and basted with a honey and roasted red pepper glaze.

\$Market

PAN SEARED SEA BASS

Fresh Sea bass lightly seared and baked, presented over rice noodles and finished with a sweet ginger soy broth.

\$Market

MAINE LOBSTER TAILS **GF**

Sweet Maine lobster tail lightly seasoned and broiled to enhance their sweet flavor, accompanied by drawn butter for dipping

6 oz or 12oz

\$Mkt Price

STEAKS AND CHOPS

We serve only the finest in "PRIME" corn fed mid-west beef. Grilled items are prepared over cherry-wood coals to impart unique flavor.

BONE IN PORK CHOP

Twelve ounce bone-in chop marinated in olive oil and fresh herbs then grilled to perfection accompanied by warm peach cobbler.

\$25

FILET, SHRIMP AND SEA SCALLOP

Four ounces of Applewood bacon-wrapped filet mignon accompanied by a jumbo gulf shrimp and sea scallop presented with a port wine reduction.

\$31

THE FILET MIGNON

Seven ounces of the leanest, most tender center cut tenderloin, grilled to perfection over cherry coals.

\$39

"Surf and Turf" accompanied by a lobster tail
\$Market Price

DELMONICO RIBEYE

The true steak lover's steak, 14 ounces, well marbled for flavor, rubbed with our own blend of seasonings and grilled to perfection.

\$34

DRY AGED NEW YORK STRIP

Twelve ounces of hand cut dry aged New York strip rubbed with fresh seasonings and a hint of black truffle, grilled over cherry coals.

\$38

LOLLIPOP VEAL CHOP

Tender bone in Veal chop, hand cut and rubbed with fresh garlic and seasonings served over red wine bordelaise sauce.

\$38

COLORADO LAMB CHOPS

Frenched chops, rubbed with fresh garlic, rosemary and mint; slow-roasted for enhanced flavors, grilled to perfection and served with a savory champagne and shallot reduction.

\$33

SIDES ALA CARTE

Herb Roasted Potatoes \$3	Seafood Risotto, Crab, Shrimp, Lobster \$8
Baked Potato \$3	Sautéed Baby Bello's in Aged Balsamic \$5
Loaded Baked Potato, Chives, Cheese, Pancetta \$6	Sautéed Asparagus \$4
Garlic Red Skinned Mashed Potatoes \$3	Grilled Prosciutto Wrapped Asparagus \$7
Steakhouse Black Truffle Fries \$5	Fresh Spinach Sautéed in Extra Virgin Olive Oil \$4
Saffron Risotto \$4	Lobster Mac & Cheese \$8
	Wild Mushroom Ravioli \$8

SPECIAL FEATURES

DINNER ENTREES

BONE-IN COWBOY RIBEYE

The finest in USDA Prime Beef, corn-fed and aged up to four weeks for flavor and texture, 22 ounces of the best beef in town!

\$44

STUFFED MAINE LOBSTER TAIL

Sweet twelve ounce tail stuffed with spinach and fresh crab meat, baked and topped with warm chardonnay butter.

\$Market

DUCK A LA GRAND MARNIER

One half duck, slow roasted and basted with orange juice until crisp, served with a tangy Grand Marnier and orange peel glaze.

\$29

STUFFED VEAL CHOP

Tender bone in Veal chop, stuffed with Goat Cheese, sundried tomatoes, wild mushrooms, artichokes and aged balsamic reduction.

\$41

THE FILET OSCAR

Hand cut, grilled to perfection topped with jumbo lump crab meat, sautéed asparagus and finished with creamy bearnaise sauce.

4 oz \$33

7 oz \$45

CHÂTEAUBRIAND FOR TWO

One pound of center cut tenderloin roasted to perfection, then carved tableside.

Accompanied by choice of house salad or Caesar salad, Grecian tomato halves, sautéed wild mushrooms, fresh asparagus and roasted potatoes.

\$99

SPECIAL FEATURES

DINNER ENTREES

BONE-IN COWBOY RIBEYE

The finest in USDA Prime Beef, corn-fed and aged up to four weeks for flavor and texture, 22 ounces of the best beef in town!

\$44

STUFFED MAINE LOBSTER TAIL

Sweet twelve ounce tail stuffed with spinach and fresh crab meat, baked and topped with warm chardonnay butter.

\$Market

DUCK A LA GRAND MARNIER

One half duck, slow roasted and basted with orange juice until crisp, served with a tangy Grand Marnier and orange peel glaze.

\$29

STUFFED VEAL CHOP

Tender bone in Veal chop, stuffed with Goat Cheese, sundried tomatoes, wild mushrooms, artichokes and aged balsamic reduction.

\$41

THE FILET OSCAR

Hand cut, grilled to perfection topped with jumbo lump crab meat, sautéed asparagus and finished with creamy bearnaise sauce.

4 oz \$33

7 oz \$45

CHÂTEAUBRIAND FOR TWO

One pound of center cut tenderloin roasted to perfection, then carved tableside.

Accompanied by choice of house salad or Caesar salad, Grecian tomato halves, sautéed wild mushrooms, fresh asparagus and roasted potatoes.

\$99